En Primeur Offer of the

2008 Burgundy Vintage

January & February 2010

'Un millésime de viticulteur'

This Offer Closes on Friday 26th February 2010

2008 - The Vintage

'Un millésime de viticulteur'

Today it's strange to think that 2008 came close to being written off by a UK press as a poor vintage, while they looked forward, somewhat prematurely, to a 'great' 2009. Our experience in February and October 2009 as we visited our producers was hugely positive and a complete contrast to what we had read. **On innumerable occasions during our visit we tasted wines of great balance, charm and elegance.** This is clearly a discovery shared. As the wine media, print journalists, bloggers, tweeters and general critics have all been wowed by a great many wines now that they are (in most cases) bottled and ready for serious tasting; wines with beguiling characteristics that could only have come from this enchanting strip of land in north east France.

So what made early reports of 2008 so misleading? Well to begin with, 2008 was characterised by humid, wet and cold weather throughout the middle growing season, capped with an overall disappointing month of August which looked likely to condemn the 08 vintage to be one of the worst in living memory. However, as in 2007, a sunny September complimented by 15-18 days of constant North wind 'saved' the vintage. ***Right – Visiting the Leflaive Vineyards in Puligny-Montrachet.***

Most growers commenced harvesting in mid to late September allowing the full sanitising and concentrating effect of the wind and sunshine to have maximum positive effect. Crucially, yields are low, a result of the difficult vintage with coulure, millerandage and localised hail (vineyards have been damaged from Chambolle Musigny to Vinzelles) and the effects of rigorous selection in both the vineyards and in the cellar. Bad news for the grower seeking volume perhaps but, good news for us the consumers as it provided the wines with lovely concentration.

Left: The blue skies of Sept & Oct 2009.

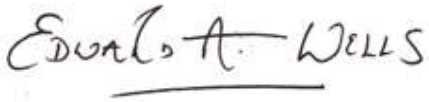
White Wines of 2008

In general, the 2008 whites have the same levels of acidity as the counterparts in 2007 but with additional fruit intensity and weight. The richness provided by the concentration in aromas is nicely balanced by the lively acidity and minerality. This is a vintage that highlights the characteristics of individual communes and climats. These are wines that will be enjoyable both in their youth and as they age gracefully.

Red Wines of 2008

The 2008 reds are marked by suppleness, elegance and balance. There is no 'super' maturity in these wines but a very fine balance between ripeness of fruit and tannins. There is a definite purity in the Pinot aromas, more reminiscent of red fruits than black. With many vignerons defining this vintage as having made 'classic' Burgundian wines with perfume, elegance and finesse. Wines that will be approachable young but will be rewarding those looking at mid-term cellarage. If a generalisation is not seen as crass I would venture that they don't quite have the all-round brilliance of 2005 and 2002 but seem to eclipse all other vintages of the decade.

Yours sincerely



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THE GROWERS

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DOMAINE OLIVIER MERLIN – MACON LA ROCHE VINEUSE

Olivier considers 2008 to be similar in style to 2007 but with slightly greater fruit weight and extra concentration from notably lower yields in some vineyards. He finished picking late, on 7th October, taking advantage of fine sunny days although it was still cool enough to give the occasional overnight frost. However, the weather's settled nature meant that he could wait to pick each vineyard as it reached optimum ripeness.

Mâcon La Roche Vineuse **£ 90.00 UB/£139.00 DP**

This wine is made from bought in grapes and younger vines, although some of these are now 20 years old. A charming, classy wine for drinking over the next two years.

Mâcon La Roche Vineuse Vieilles Vignes **£ 130.00 UB/£186.00 DP**

The lovely, ripe fruit on the nose of this wine almost has a little touch of elegant Muscat and the richness of the finish indicates that this can be enjoyed very soon.

Pouilly-Fuissé Terroir de Vergisson **£ 204.00 UB/£270.00 DP**

A wonderfully engaging and complex bouquet which includes a touch of grapefruit and orange sorbet. Fresh despite the evident flesh, this boasts a long mineral finish.

Pouilly-Fuissé Clos des Quarts **£ 204.00 UB/£270.00 DP**

With lovely fruit through the middle, a touch of oak and a beautiful finish, this Pouilly-Fuissé is very elegant and feminine.

HÈRITIERS DES COMTES LAFON – MACONNAIS

Dominique has worked his magic in a vintage that proved very challenging. Hailstorms at the end of July and attacks of botrytis required several tries at harvest and resulted in a reduced crop but the grapes were of outstanding quality. The wines exhibit the quality of the vintage, concentrated and structured without losing their typicity.

Mâcon Villages **£ 120.00 UB/£176.00 DP**

Fleshier than the '07, the palate displays a juicy quality to the fruits whilst offering a lovely freshness. Delicious now.

Mâcon-Milly-Lamartine **£ 125.00 UB/ £178.00 DP**

Touch of gunflint on the nose with a powerful, intense core of ripe fruits reminiscent of 'citron confits'. The wine has an exquisite balance between minerality and fruitiness.

Mâcon-Uchizy Les Maranches **£ 153.00 UB/ £209.00 DP**

True to its origin the wine is rounder, fleshier. Part of the vineyard holds some Chardonnay Muscaté that gives the aromas a most appealing perfume.

THE BRET BROTHERS – DOMAINE DE LA SOUFRANDIERE, MACONNAIS

Jean-Phi and Jean-Gui, as they like to be called, are decidedly not shy about proclaiming their 2008 vintage as 'Grand'…and right they are! They believe this is their best vintage so far and upon tasting the wines it is hard to disagree. Their biodynamic approach in the vineyards paid dividends in an otherwise difficult year that saw a 40-50% crop reduction on their Domaine wines. Wines with personality, minerality, depth of fruit, tonicity, length…nothing is lacking!

Mâcon-Vinzelles Clos de Grand Père **£ 120.00 UB/£185.00 DP**
Domaine de la Soufrandière
Yields averaged 20hl/ha, this allied with vines aged around 70 years old, result in a wine with a great power and concentration of fruit and ripe acid. The yields were so tiny this year that the wine was barrel fermented (not enough wine to fill a tank), adding an extra layer of complexity. Superb!

Pouilly-Vinzelles, Domaine de la Soufrandière **£ 149.00 UB/£210.00 DP**
Made partly in stainless steel and barrel, the wine has an attractive pink grapefruit nose and touch of spice that lingers on a palate which, true to the wine's origin, retains the linear focus and mineral finish.

Pouilly-Fuissé La Roche, Bret Brothers **£ 221.00 UB/£290.00 DP**
Superb, elegant & racy. The grapes come from the Vergisson region and as such offer a more assertive chalky minerality. They definitely benefitted from the sunny exposure. A top wine with an intense core of fruit and vivid fresh acid and minerals.

Star Wine
Pouilly-Vinzelles 'Les Quarts' **£ 221.00 UB/£290.00 DP**
Domaine de la Soufrandière
Arguably the best climat in Vinzelles, the brothers have indeed produced their best 'Les Quarts' so far…a complete wine where generosity of fruit mingles with mineral tension and structure. There is a real energy throughout and the persistent finish will ensure the wine keeps and keeps and keeps! It has to be compared to the great whites of Meursault and Montrachet. **Bravo Jean-Phi et Jean-Gui!**

DOMAINE JEAN LATOUR-LABILLE – MEURSAULT

Each visit we make to Vincent at Jean Latour-Labille reminded us of what we already knew. These wines are exceptional. In recent years Vincent and Cécile have propelled the estate to a position of international acclaim. In 2005 they won the coveted **Decanter Magazine 5 star award** and have been recommended by many major international wine critics of renown. We are adamant that there are no better Meursault wines available on the market at anywhere near this price. Vincent harvested on the 1st October and this allowed him to pick grapes that reached

optimum maturity. The grapes were small with lots of concentration both in fruit and acid. The quality v price ratio of these wines is quite simply outstanding.

Star Wine

Bourgogne Chardonnay **£ 110.00 UB/£160.00 DP**

Bourgogne Chardonnay can be brilliant, and so it is here. In our visit to the Cote d'Or in October we tasted several and, perhaps due to the vintage conditions, they were all between good and exceptional. The 2008 Bourgogne Chardonnay wine has obvious charm from the aroma and the palate offers both richness and complexity. The same careful hand that creates some of the best Meursault in the world is evident in this everyday classic. Drink 2009-2011.

St Aubin Cuvee Thomas **£ 170.00 UB/£230.00 DP**

One could easily be forgiven for thinking this wine comes from neighbouring Meursault. The fruit is pure and there is a minerality and cleansing freshness that brings an appreciable tension to the wine. Very lovely.

Star Wine

Meursault Clos des Mieux Chavaux – Monopole **£ 226.00 UB/£295.00 DP**

Once again this single vineyard Monopole is exceptional. If the site were granted Premier Cru status most aficionados would doubtless pay double. As a young wine Clos des Meix Chavaux has the floral and citrus character of a top notch Puligny yet after a brief period of bottle age the wine develops a tenderness and buttery character that is unmistakable for Meursault. The relationship between price and quality means that yet again this is outstanding value. Drink now or keep up to 4 more years.

Meursault Premier Cru 'Charmes' **£ 320.00/£411.00 DP**

The 2008 cuvee maintains the 'Charmes' tradition of being the most opulent, complete and generous of Meursault wines. As a barrel sample the wine was dominated restrained lime and lemon flavours that are restrained by the toast and nut flavours from the 18 months spent in French barriques. In bottle the wine will benefit from 2-3 more years ageing to allow softer, spicy and buttery flavours to develop. It is ultimately capable of up to a decade of further maturation, improving year on year.

DOMAINE PATRICK JAVILLIER - COTE DE BEAUNE

The ever genial Patrick Javilier is delighted with the quality of the 2008 vintage. He owns ten hectares in total of which eight are planted to white vines (his strongest suit as he readily admits). Harvesting began on 25th September with fruit generally in an excellent condition.

Bourgogne Blanc Les Forgets **£ 140.00 UB/£199.00 DP**

Les Forgets is on the Volnay side of Meursault and sees ageing in 20% new oak barriques. It has a perfume of white flowers on the nose and is pure and elegant with fine weight and balance.

Savigny-lès-Beaune Les Montchenevoy **£ 208.00 UB/£295.00 DP**

Patrick's Savigny sees no new oak in the elevage and is extremely pure, with a creaminess and depth. It has a lovely balance between fruit and acid structure. Pretty much the perfect expression of fine & zesty Savigny.

Meursault Les Tillets **£ 300.00 UB/£385.00 DP**

Les Tillets is on the top of a slope on the Puligny side of Meursault, with little top soil in the vineyard. The wine has a real Puligny feel to it with a nose of pure, confit lemons, a mineral structure and great pace, length and finesse.

Meursault Cuvée Tête de Murger **£ 492.00 UB/£609.00 DP**

An extremely fine Meursault indeed, Tete de Murger combines perfume and minerality on the nose with broadness of structure balanced by lively, lime acidity. Complex and extremely long**,** it is absolutely delicious.

Corton-Charlemagne Grand Cru **£ 763.00 UB/£926.00 DP**

Patrick has only made 3.5 barrels of Corton in 2008**,** all aged in 1 year old oak. The nose is intense and concentrated with hints of flint, while the attack is pacey and profound, with great weight of fruit and wonderfully lively balancing acidity. All you would expect from a great Corton Charlemagne.

DOMAINE ALAIN CHAVY – PULIGNY-MONTRACHET

It is becoming rarer and rarer to source great domaine produced Puligny-Montrachet outside of the £500 dozen super cuvees from the likes of masters like Leflaive. Whenever a new generation is reluctant to take up the reins from their fathers, the big companies pounce and buy up the vines for their mass-produced blends, destined for the international restaurant market. Fortunately the Chavy family have been in Puligny for nearly **200 years** and when Gerard Chavy retired in 2005 he left the family estate to his two sons Alain and Jean-Louis and the future was safe for at least another generation.

At 5.5 metres Alain has the deepest cellars in Puligny-Montrachet (!), a region that has the highest water table in the Cote de Beaune. Although his philosophy is to continue the great work of his father (who insisted on classic Puligny-Montrachet that highlighted elegance, complexity and sophistication) we feel that Alain is skillfully adding new dimensions to the domain's wines. His cellar is an arched citadel of barrels that contain some of the best (and best priced) wines in the village.

Star Wine

Puligny-Montrachet **£250.00 UB/£330.00 DP**

Naturally quite tight at point of tasting (Oct) but much, much more restrained than the 2006 we tasted exactly one year previously. There is noticeable spice, honey and ripeness alongside Alain's typical alpine fresh, floral, mineral and very elegant style. Although tempted, Alain restricted the use of new oak on this cuvee but encouraged just enough lees contact during the aging process – think 'Sur Lie Ultra'. He has embraced the vintage and the wine is singing! Drink now or keep a couple of years before opening. Bravo

ARNAUD ENTE - COTE DE BEAUNE

Quite simply one of the most iconic growers in Burgundy. To add insult to injury Arnaud had to cope not only with rot but also with a hailstorm that took place at the end of July and badly affected the crop. However**,** Arnaud's perfectionism meant that very strict selection was done before and during harvest. The overall volume may be **down by 30-50%** depending on the cuvée, but the wines are definitely of the highest quality displaying a deep core of fruit, texture and a tight minerality. Given some time**,** the different cuvées will just be pure liquid gold.

Aligoté **£ 145.00 UB/ £202.00 DP**

One of the forgotten grapes of the Cote d'Or. Before the relentless march of Chardonnay Aligote was far more prevalent in the Cote d'Or. When yields are low and carefully managed the quality can be outstanding. Here, old vines and grapes brought to their optimum maturity have yielded a wine of very good depth of flavours with a racy finish.

Bourgogne Blanc **£ 212.00 UB/ £280.00 DP**

Not a shy wine in this vintage, Arnaud believes that the hail worked to bring concentration and a touch of opulence to this wine. There is a definite richness on the mid palate which nicely marries the discreet yet noticeable structure. Very good and as ever is capable of surpassing all but the greatest *villages* wines. This has to be compared with top Meursault, not other Bourgogne Blanc.

Meursault **£ 366.00 UB/£430.00 DP**

Produced with vines from En l'Ormeau planted in 1952 and from Les Casses Têtes planted in 1998, the wine is beautifully balanced. This is very pure, starting discreetly but putting on weight towards the back of the palate.

Star Wine

Meursault Clos des Ambres - 6 PACK **£ 260.00 UB/£335.00 DP**

Entirely from En l'Ormeau climat that covers 1.6ha, this 55 year old vineyard suffered from an attack of hail with a crop down by 50%. Yet, this did not tamper with the quality. Quite the opposite as the wine displays an even greater concentration of aromas and flavours. There is a hint of orange peel and the minerality has for now a very firm characteristic of 'gunflint'. The finish is very long and tightly knitted. A superb example of Arnaud's expertise in crafting a Meursault with real poise. A "Grand Cuu-esque" wine that will reward patience.

Meursault 1er Cru Goutte d'Or - 6 PACK *Limited stocks* **£ 375.00 UB/£470.00 DP**

Flowers spring to mind at first with an almost ethereal quality to the aromas. There is a delicacy here that is followed on the palate by a firm presence of fruit and minerals. Rare and beautiful wine.

SYLVAIN LOICHET - COTE DE BEAUNE

Located in Chorey-lès-Beaune, Sylvain makes use of his outstanding 18th century manor house to make and cellar his wines in perfect conditions. All the wines are 'domaines' and much to Sylvain's (and our) delight, the 2008 has yielded wines with a beautiful balance and expressive aromas.

Pernand Vergelesses Les Belles Filles Blanc **£ 125.00 UB/£177.00 DP**

Minimal intervention here -no lees stirring, no use of new oak, light filtration- for a wine that is bright and fragrant with a fine balance. Super fresh and pretty. An excellent Pernand. Bravo!

DOMAINE LOUIS CHENU – SAVIGNY LES BEAUNE

Is this the most talented all female team in Burgundy? At the beginning of the 21st century Caroline Chenu (below) was studying winemaking and her older sister Juliette was working as a commercial manager at a leading wine producer in the Southern Rhone. Back at home in Savigny their father was producing a small quantity of domaine wine and selling the majority of their production to local wholesalers. The return of the sisters to the family estate heralded in a dramatic change in direction. The yields were massively reduced, key investment was made in the winery has flourished. This success bred confidence and today the Chenu sisters are seen as leading lights in Savigny-Les-Beaune.

Savigny-Les-Beaune Blanc **£120.00 UB/£165.00**

Strangely, white Savigny is often overlooked by aficionados of Burgundian wine. Despite this, the Chenu Savigny has been one of our favourite wines since we first tasted the 2003 vintage. It certainly does not have the elegance of great whites from Chassagne and Puligny nor quite can it have the weight of Corton and the buttery rich character of Meursault. But it has elements of all. We certainly see the Chenu Savigny as a 'mini-Meursault'. An early drinker of course.

Reds

Savigny-Les-Beaune **£120.00 UB/£165.00 DP**

A soft elegant Pinot Noir that tells the story of the Cote de Beaune. This wine has been the biggest selling red Burgundy at HarperWells for 4 years. A statistic that speaks for itself.

Star Wine

Savigny-Les-Beaune Rouge 'Les Talmettes' Premier Cru £210.00 UB/£276.00 DP

The Les Talmettes vineyard is at the crest of the south facing hillside of Savigny and benefits from maximum exposure to the warming sun. For this reason you can expect the wine to be full flavoured with great intensity - but which always gathers increased complexity, a touch more depth and a longer finish. With astounding structure this is a Chenu wine that is capable of really serious ageing but is always ready for the corkscrew. **Utterly superb 1er Cru Talmettes again.**

DOMAINE DU COMTE ARMAND - COTE DE BEAUNE

Benjamin Leroux has been making the wines at this eponymous estate since 1999. Under his skillful expertise this domain has reached undisputable quality producing wines of high calibre. 2008 is attached to a miniscule crop and yields were as low as 25hl/ha for the Clos des Epeneaux. The grapes were picked almost five weeks later than in 2007 with an aim to achieve maximum ripeness levels.

Auxey-Duresses 1er Cru **£ 226.00 UB/£299.00 DP**

Bright red-black colour with crunchy dense red fruit on both nose and palate. Lovely energy throughout brought about by lively**,** concentrated acid and fresh tannins. Cracking wine.

Volnay **£ 236.00 UB/£305.00 DP**

This 1.3 ha vineyard with a clay-based soil has produced a wine that is more subtle than the Auxey but clearly of a higher class. Archetypal Volnay aromas with delicate floral notes intermingle with bright red fruit. The tannins are most stylish with a silky feel. The finish is long and beautifully scented.

Pommard Clos des Epeneaux, 1er Cru **£ 595.00 UB/£728.00 DP**

Limited Stocks

With almost 6ha this is one of the biggest 1er Cru holding in the Côte d'Or and certainly one of the most respected. Benjamin has several subtly different sites to select from. The final blend is, as ever, even more impressive than its individual parts. This wine seems to be gaining extra finesse and elegance vintage after vintage. The fruit is definitely concentrated yet bright and of the red fruit spectrum. The tannins are firm but voluptuously integrated and the mineral finish and exquisite acid will enable development for many years to come.

DOMAINE JEAN-MICHEL GUILLON – GEVREY CHAMBERTIN

Haut-Couture for hedonists. Self-confessed "neo-classicist" Jean-Michel Guillon created his domaine in 1980, getting off the train from Paris without any training or qualifications! Year on year he studied the experienced masters in the region as only an outsider would. Through tireless work he has built relationships that have lead to land acquisition and today owns almost 10 hectares of wines and works on several more. Along with his son Alexis JM has built a Domaine that is quite clearly amongst the finest in the world. **He is testament to the cumulative effect of hard work and intelligence.**

Back in 2005 we secured a parcel of just **10 cases** of his ultra fine old vines Gevrey-Chambertin. Since then we have slowly built our relationship and increased our range of this outstanding red wines. His wines have been described as haute-couture for the hedonists.

Marsannay Clos des Portes - Monopole **£230.00 UB/£300.00 DP**

The Guillons have sole ownership and production from this site (hence Monopole) and it is amongst the highest possible quality ever seen from this village. Layer upon layer of Pinot Noir character. Likely to hit its stride by 2013.

Gevrey-Chambertin **£245.00 UB/£320.00 DP**

This particular wine is a superb expression of contemporary Burgundy. It clearly illustrates the very best characteristics of the **Cote de Nuits** region without moving into the realm of stratospheric prices. There is real depth in all his wines, evident from the initial aroma, moving through the flavours and right on through to the last waves of the finish. Even as a freshly bottled sample it spreads generously over the palate with exotic concentrated flavors of black berries, minerals, leather, smoked meat, oak, dark chocolate and other difficult to describe but easy to appreciate flavor components.

Star Wine

Chambolle-Musigny **£278.00 UB/£360.00**

There is something quite special about excellent Chambolle such as this effort from Jean-Michel Guillon. Maybe it is the paradox; soft, feminine perfumed flavours mix it with broad, powerful tannins and viscosity. In addition there is a permanence offered from the age-worthy quality. Enjoy now for the soft, ripe flavours. Or cellar for a decade for complexity to be in awe of.

Gevrey-Chambertin 'Les Champonnets' Premier Cru **£400.00 UB/£501.00 DP**

This wine inspires respect. A must for those who revel in the dark, brooding, meaty side of Gevrey-Chambertin. It has the unmistakable mark of Jean-Michel Guillon - of expressive fruit and expansive secondary flavours. This is a fascinating terroir wine that will offer year after year of pleasure. Yet again Jean-Michel has produced a wine that will thrill the demanding hedonist.

Mazis Chambertin Grand Cru - 6 PACK **£325.00 UB/£392.00 DP**
The showman has excelled again here. Somewhat darker and more concentrated than any other wine we tasted from 2007, this is a serious and contemplative wine with remarkable intensity and promise. There is a hint of the softness and complexity to come. With a little further time in bottle we will encounter the full brilliance of Jean-Michel's talent. Startling red Burgundy of the very highest quality. Everything you'd want from the finest Grand Cru and more.

DOMAINE GEORGES ROUMIER – COTE DE NUITS

Christophe Roumier felt he fought with the 2008 vintage somewhat (he was one of the really high performers in 2007). Given the acknowledged climatic challenges that saw his overall production reduced by over 35%, his careful vine husbandry has ultimately paid off. The wines have unquestionable precision in both flavours and structure. A vintage that might be more precarious than its predecessor but definitely of high class.

Chambolle-Musigny - 6 PACK *Limited Stocks* **£ 181.00 UB/£243.00 DP**
Well defined with plenty of crunchy cherry fruit on the nose and a vivacious acid edge. Cracking village wine that will age and age.

Morey-St-Denis 1er Cru Clos de la Bussière - 6 PACK **£ 224.00 UB/£382.00 DP**
Limited stocks
Concentrated black fruit aromas with a denser, richer palate that brings us back to Morey. The fruit is slowly opening on the palate**,** gaining density and depth and is supported by reasonably amount of fine tannins. Will need some keeping.

Chambolle-Musigny 1er Cru Les Cras - 6 PACK **£297.00 UB/£380.00 DP**
Limited Stocks
Great red-black colour and plenty of expressive black cherries. Stunning balance on the palate between a lively acid structure and refined tannins with a superb mouth feel. The finish is considerably long and the wine has a lot of energy. Thumbs up!

DOMAINE MĖO-CAMUZET et MAISON MĖO-CAMUZET FRERES ET SOEURS COTE DE NUITS

Jean-Nicolas' exceptional expertise as a vinegrower and winemaker should not need any more introduction, and we are very pleased this year to offer for the first time some of his wines under an En Primeur format. Most of Jean-Nicolas' wines are red with his eponymous Cros Parentoux and Richebourg but he also has a very small production of white wine known as Clos Saint Philibert.
We have introduced two red wines from his merchant activity, which are most satisfying in a vintage that exhibits intense fruit and vivacity. In the last decade he began planting the Chardonnay for his Clos St. Philibert on steep slopes overlooking Nuits St. Georges from carefully selected Chardonnay clones.

White

Hautes Côte de Nuits Clos St Philibert White **£164.00 UB/£224.00 DP**

Domaine Méo Camuzet

Planted some 15 years ago the vines are to be found on rather steep slopes overlooking Nuit St Georges. Medium bodied with ripe, almost exotic fruit. The palate is generous but not too forward. Its freshness and well judged use of oak is most enticing. Gorgeous.

Red

Marsannay – Méo Camuzet Frères et Soeurs **£180.00 UB/£242.00 DP**

This wine has always been a favourite since its introduction and this vintage is no different in offering vibrant red fruit and an energetic tannic frame. Most of the vines are over 60 years old and provide the wine with a depth of flavours and no doubt contribute to the lovely persistence on the finish.

Fixin – Méo Camuzet Frères et Sœurs **£222.00 UB/£292.00 DP**

Always a more profound and structured wine than the Marsannay, in this vintage the wine benefitted from the low yields (20hl/ha) with concentrated fruit and a sweet feel to the mid palate.

DOMAINE DUJAC FILS ET PERE - COTE DE NUITS

Launched in 2000 by father and son Jacques and Jeremy Seysses, the Dujac Fils et Père wines are made with the same care and attention the family lavishes on their estates bottlings. The 2008 harvest was their smallest ever (bar the unusually low 2003 crop) with yields as low as 23hl/ha in some instances.

Gevrey-Chambertin **£ 270.00 UB/£347.00 DP**

Despite reduction on the nose, the palate showed the potential with a pretty core of fruit and an overall softness that gives this wine an immediate appeal.

Morey-Saint-Denis **£ 270.00 UB/£347.00 DP**

Aromatically high toned with profound cherry notes. The firm tannic frame gives a masculine quality to the wine. The finish is complex and offers some spice and excellent harmony throughout. A very good example of Morey St Denis.

Chambolle-Musigny **£ 270.00 UB/£347.00 DP**

Fragrant cherry aromas with a great minerality. Sheer volume of fruit on the palate provides a satisfying mouth feel. The tannins are ripe but present and, combined with a lively savoury finish, will give many years of drinking pleasure.

DOMAINE JACQUES FRÉDÉRIC MUGNIER - COTE DE NUITS

Frédéric is a contented vigneron. He believes in his 2008 and right he is! All the wines tasted were of a very high pedigree. Not only are they showing the attributes of the vintage with high tonicity and minerality supporting a very pure collection of cherry fruit but they also offer an excellent transparency to their specific terroir.

Nuits-Saint Georges 1er Cru Clos de la Maréchale **£ 468.00 UB/£580.00 DP**
This is the largest (10ha) Monopole in the Cote d'Or and has since 2004 returned under Frederic's ownership. Strict selection in the vineyard means that only the best fruit makes it into the wine. The aromas are expressive and follow through with assertiveness on a well structured palate. There is the legendary Mugnier elegance that could be mistaken for lightness but both the intensity and complexity on the finish reveal a wine that has a lot to say. Class.

DOMAINE DE LA VOUGERAIE - COTE DE NUITS

Pierre Vincent is thrilled with the quality of his 2008s, but concerned about how little he has made, especially of the Grands Crus which suffered at flowering. However, the small, millerandé berries have produced concentrated, ripe wines which will merit a long barrel élévage.

Star Wine
Clos Blanc de Vougeot 1er Cru **£ 528.00 UB/£650.00 DP**
Ripe fruit dominates the nose yet there's an impeccable freshness underneath and a dynamic energy running through the core. This wine has a well earned reputation for being one of the great intense white wines of Burgundy. Those in the know never miss out.

Red
Charmes-Chambertin Les Mazoyères Grand Cru – 6 PACK £ 335.00 UB/£424.00 DP
Bunches of tiny, perfect grapes from 90-year-old vines enabled Pierre Vincent to retain some stems, which add a lovely complexity to this wine. Some smoky black fruit, tightly coiled, suggests a great Mazoyères in the making.

Bonnes-Mares Grand Cru Grand Cru - 6 PACK **£ 466.00 UB/£579.00 DP**
Alas, there is a very limited volume this year of this fabulous wine. Sweet fruit with a touch of cherry soars across the palate with just a hint of wood smoke. It is fine and fresh with good weight on the finish.

Le Musigny Grand Cru - 6 PACK **£ 1,800.00 UB/£2146.00 DP**
As always, this magnificent cuvée has been treated like royalty and destalked by hand. It is very restrained on the nose but once in the mouth the fruit swells across the palate, showing amazing intensity and a seamless texture, and the sublime aftertaste is all Musigny!

PATRICE ET MICHÈLE RION- PREMEAUX - COTE DE NUITS

Like father like son, the tasting was held by Patrice's son Maxime and it was great to see how passionate Maxime is about the vineyard, the domaine, the wines. They decided to spread the harvest over a two week period to enable for strict grape selection to take place. Here too, the crop has been much reduced but the resulting

fruit is concentrated and often displaying a lovely sweetness. The fresh structure adds to the overall balance. Very good all around.

Bourgogne Rouge Les Bons Batons **£ 160.00 UB/£220.00 DP**
Lifted aromas with a predominance of red fruit. Pure and restrained with balanced tannins. Superbly enjoyable now.

Nuits-Saint Georges 1er Cru les Argillères **£ 498.00 UB/£620.00 DP**
We could not resist to add this new wine to our offer for it showed such a great potential when tasted from barrel. Domaine owned, this climat is located at the upper part of Prémeaux where the soil is more calcareous with a pinkish hue. The 55-60 year old vines are no doubt playing their part in ensuring this wine is very complete**,** revealing spicy black fruits and integrated tannins. Very very good.

Chambolle-Musigny 1er Cru Les Charmes **£ 484.00 UB/£600.00 DP**
At 65 years of age, the vines can rightly be considered 'Vieilles'. Delightfully true to its origin there is indeed something most charming about this wine, whether it is the nose of sweet black cherries, the soft texture or silky tannins. Difficult to resist.

Terms & Conditions

2008 Burgundy Vintage

Prices - are per case 12 x 75cl (unless otherwise stated)**.**

UB = Price set under bond. Clients must have their own bonded storage account to purchase in this manner.

DP = These prices are akin to typical retail prices and therefore include Duty and VAT calculated at 17.5%

Shipping - All the wines in this offer will be shipped & delivered during 2010.

Ordering – Where possible, please e-mail orders to **wells@harperwells.com** providing a delivery address and stating, where possible, whether you want delivery In Bond or Duty Paid. Telephone: **0844 335 8324.**

Payment terms - This is a pre-shipment or 'En primeur' offer and stocks will therefore be at point of order, before the closing date.

Allocation Policy – A number of the wines in this offer are in short supply and demand will therefore outstrip supply. In such instances we tend to give precedence

to those who have bought a particular wine before as well as to those regular customers who buy across the HW range. In a few instances it may be necessary to delay decision making on final allocations until the closing date of this offer.